Of Interest to Women

Solving the Problem of the Movable



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W. C. T. U.

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a motor ride, or some other emergency may bring forth the question, "Can't we have dinner at night instea, of noon" or "at noon instead of night?"

move the skewers.

Select a young chicken weighing about four pounds, have the sinews trawn from the legs, remove the pinetathers singe and clean it, cut out the neck, wash it, put giblets inside, then truss it firmly. Make a French breast by tucking in the skin and pining or sewing it in shape. Place the chicken in the pot with an onion stuck with four cloves, a bunch of selery tops, half a pepper, half a bay leaf, a saltspoonful of curry powder, and a call and pepper. From the time the water reaches the beiling point, cook slowly, covered from an nour to an hour and a half. Try it with a thin-tined fork.

When it is done let the chicken stand in the water for twenty minutes then lift, drain and cool it, remove the skewers and strings and

regasers. It can then be used as broth, be jellied, or be used in creaming the chicken. After all slicing is done, the pickings of the chicken may be creamed.

Ham for Slicing.

Wash the round end of a heavy ham and put it on in cold water. Let it come to the boiling point and boil' ten minutes, then throw off the water and ding boiling water to cover it. Add an onion stuck with cloves, celery to inegar, half a bud of garlic, pepper and a tablespoonful of sugar. Let the ham boil slowly until it is done, and cool it' a little in the water. Lift and skin the ham, stick with cloves, cover it thickly with bown sugar and a few crumbs, set it in the over and baste it once with cider or grape juice. Bake the ham twenty minutes, then let it cool.

Three Ways to Welcome Back the

Welcome Back the

Delicious Oyster

Oysters are always welcomed back to market by the housewife, for they are most useful in varying the menual and alwa are delicious. Oysters cooks on quickly that they are a real joy to the busy woman who has to cook a meal when she arrives home from a delayed shopping expedition or is detained later than usual at business. If the dish is to be a stew, plain, heat the liquid, adding their and seasoning, then drain the oysters and drop them in, allowing them to cook two or three minutes, until the beards curl, which is sufficient.

If the dish is to be creamed oysters make the sauce, then after draining and drying the oysters on a linen cloth, add them and cook them for two minutes as the sauce boils. As soon as the beards curl or ruffle the oyster is done. More cooking only hardens and toughens the delicious texture of the meat.

Oyster Canape

Scald a pint of oysters in their own liquor for three minutes. Drain and set them to cool. When ready to serve, dip a leaf of lettuce in heavy French dressing made without mustard and lay it on a delicate buttered toast-round. Put four oysters in their own liquor for three minutes, Drain and set them to cool. When ready to serve, dip a leaf of lettuce in heavy thrench dressing made without mustard and lay it on a delicate buttered toast-round. Put four oysters in their own liquor for three minutes, Drain and set them to cool. When ready to serve, dip a leaf of lettuce in heavy thrench dressing made without mustard and lay it on a delicate buttered toast-round. Put four oysters in their own liquor for three minutes, Drain and set them to cool. When ready to serve, dip a leaf of lettuce in heavy thrench dressing made without mustard and lay it on a delicate buttered toast-round. Put four oysters in their own liquor for three minutes. Drain and set them to cook the work of the many friends of Mrs. A. Chalmers Mrs. A. Chalmers Mr. and the curls with a table-spoonful of oyster liquor. Mrs. A. Chalmers Mr. and with the curls with a table-spoonful of oyster liq Delicious Oyster with butter generously, add a half-cupful each of liquor and cream and bake the mixture for a half-hour.

Oysters in Tomattoe Curry.

Sunday Feast

isy, unfortunately, is not aliated for a careful for each of the substitution of the secality. Now her dinner is a moveable feast because it is cold. There as day of rest for the busy sife, for while she may have a large chicken boiled, a half hard or tongue boiled or a piece of ed amply for the regular family. It is the "extras" that mix up hedule.

It halled the ships and cried "Sall of the dinner read a moulded, salad materials are obtained and plenty of bread, but and "hand-out" luncheon of cake, and a sandwich to tide over until arry dampers. The following recipitation all around. Potatoes boiled on Saturday to be sand early may eized with desire to run off on the following recipitation from that required when it is eaten warm. The following recipitation from that required when it is eaten warm that required when it is eaten warm. So when the following recipitation from that required when it is eaten warm that required when it is eaten warm. The following recipitation from that required when it is eaten warm. The following recipitation from that required when it is eaten warm. The following recipitation of the society as a whole rather than soak it over night. Change the warm that required when it is eaten warm. The following recipitation from that required when it is eaten warm. The following recipitation all all like the one suggested, can be made to take the place of hot vegetables.

Boiled Smoked Tongue.

Solied Smoked Tongue.

Boiled Smoked Tongue.

Solied Smo



Cleopatra Washed Her Face This Way



Public Subscription is invited for

\$50,000,000

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99 and interest yielding 5.23%

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